

## C L A I M S

sub A1> 1. A method for thawing frozen ground fish meats which comprises almost uniformly milling a frozen ground fish meat mass and then thawing it by elevating temperature.

no additives 2. The thawing method as claimed in Claim 1, wherein said frozen ground fish meat mass is almost uniformly milled to particles.

A 3. The thawing method as claimed in Claim 1, wherein said frozen ground fish meat mass is <sup>first</sup> ~~once~~ crushed and then ~~almost~~ uniformly milled.

4. The thawing method as claimed in Claim 1, wherein said frozen ground fish meat mass is milled into pieces of 20 mm or less in size.

5. The thawing method as claimed in Claim 4, wherein said frozen ground fish meat mass is milled into pieces of 3 to 10 mm in size.

6. The thawing method as claimed in <sup>claim 1</sup> ~~any one of Claims 1-5~~, wherein milled frozen ground fish meat is thawed by elevating temperature without mashing.

sub A2> 7. A process for producing materials for fish paste products which involves the step of almost uniformly milling a frozen ground fish meat mass, thawing it by elevating temperature to give a ground fish meat; and the step of mixing under stirring said ground fish meat together with additives with the use of a pin mixer.

sub B1> 8. A process for producing kamaboko which comprises molding a material for fish paste products produced by the process as claimed in Claim 7, passing electric current therethrough, thus heating the molded products due to the electrical resistance within the same, subjecting the products to suwari gelation by heating for a definite time and then further heating the same.

add EIS

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